

# per se

## SALON TASTING MENU

June 15, 2019

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### "OYSTERS AND PEARLS"

"Sabayon" of Pearl Tapioca with Island Creek Oysters  
and Regiis Ova Caviar\*

### ROYAL OSSETRA CAVIAR\*

Smoked Bluefish "Paquet," Pickled Persian Cucumber,  
"Feuille de Brick," and Horseradish Crème Fraîche  
(60.00 supplement)

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### SALAD OF HAWAIIAN HEARTS OF PEACH PALM

Greenmarket Blueberries, English Walnuts,  
and Marinated Fennel Bulb

### "PASTRAMI" OF HUDSON VALLEY MOULARD DUCK FOIE GRAS

Brown Butter Corn Cake, Compressed Peaches,  
and Pearson Farm Pecans

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### SAUTÉED FILLET OF ATLANTIC MONKFISH

Sungold Tomatoes, Romanesco Squash Purée, Crispy Garlic Scapes,  
and Extra Virgin Olive Oil Emulsion

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### MILK-FED YORKSHIRE PORCELET

California Mulberries, Fava Bean "Tapenade,"  
Piedmont Hazelnuts, and Whole Grain Mustard

### 100 DAY DRY-AGED BEEF RIB-EYE\*

Cherry Belle Radishes, Glazed Cocktail Artichokes,  
Shishito Pepper "Aioli," and Pimentón Jus  
(100.00 supplement)

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### "TARTELETTE AMANDINE AUX ABRICOTS"

California Apricots, Candied Marcona Almonds,  
and Double Cream Ice Cream

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PRIX FIXE 225.00  
SERVICE INCLUDED